dinner menu

APERITIVOS

CHILE CON QUESO 8 GF
A traditional TexMex cheese dip with chiles
Add ground beef, chorizo or spinach for 1.00

SHRIMP & CRAB-STUFFED AVOCADO 13
Fresh avocado, lightly breaded and fried, stuffed with shrimp and crab, served with our sunset salsa

COCINA PLATTER 17
A combination of cheese quesadillas, picadillo beef nachos, cheese chimichangas & chicken flautitas, served with a side of chile con queso

TABLESIDE GUACAMOLE 12 GF
Fresh guacamole, prepared tableside, with avocado, onions, jalapeños, fresh lime juice & cilantro

FILET BLUE NACHOS* 17 GF
Crispy blue corn tortillas, topped with black beans, caramelized onions & grilled filet mignon, served with sour cream, guacamole & pico de gallo

MAS ELEGANTE NACHOS 12/15 GF
Choice of fajita beef or chicken, with beans, guacamole, pico de gallo & sour cream

NACHOS LOCOS 10/13 GF
Crispy tortillas topped with beans, cheese and choice of ranchera chicken or picadillo beef

SMALL HOUSE GUACAMOLE 7 GF
Fresh house guacamole, served with tortilla chips

COCINA'S OYSTERS* half doz 12/doz 19 GF
Char-grilled Gulf oysters on the half shell, topped with garlic butter and parmesan cheese

CHIMICHANGAS 10/13
Choice of cheese, chicken or ground beef chimichangas, served with pico de gallo and sour cream

QUESADILLAS 13
Traditional quesadilla, served with sour cream, guacamole & pico de gallo

Beef or Chicken Fajita, Beef Brisket*, Baja Veggie * Ground Beef 11, Cheese 9, Shrimp 16
*(*Served on whole wheat tortilla)*

ENSALADAS

Dressings: Creamy Tomatillo-Avocado, Honey Lime Vinaigrette, Cilantro Ginger Vinaigrette, Honey Mustard, Traditional Ranch, Chipotle Ranch, Spicy Diablo Vinaigrette, Creamy Caesar, Superior's House

TEQUILA LIME SALMON SALAD* 19 GF
Grilled Atlantic salmon, roasted corn and Latin stirGrille, served atop field greens tosssed with jicama, queso fresco & a honey lime vinaigrette

CABO SASHIMI TUNA SALAD* 19 GF
Grilled tuna, mango and avocado, served over field greens and tossed with a cilantro-ginger vinaigrette

FILET "DIABLO" SALAD* 18
Field greens with rice noodles, peanuts, Thai vegetables, tossed in a spicy diablo vinaigrette and topped with grilled tournedos of filet mignon

CAPITAN TACO SALAD 14
Crisp greens, tomatoes, roasted corn, black beans and sour cream, served in a taco shell bowl with the choice of picadillo beef or fajita chicken

CRISPY CHICKEN SALAD 14
Tempura battered chicken, smoked bacon bits, queso fresco, cherry tomatoes & roasted corn, served over baby greens and tossed with a chipotle ranch

YUCATAN CAMARONES SALAD 16 GF
Grilled Gulf shrimp, roasted corn, queso fresco & avocado, served over mixed greens tossed in a poblano honey mustard dressing

ESPECIALES

JOSE'S CHICKEN CON HONGOS 18
Grilled chicken breast, topped with sautéed mushrooms, onions & poblano rajas, served with a cup of soup

SIZZLING SHRIMP BROCHETTES 23
Jumbo Gulf shrimp stuffed with monterrey jack cheese and poblano rajas, wrapped in bacon, served with Spanish rice, guacamole & pico de gallo

POLLO TROPICAL 17
Skewers of pineapple and pomegranate glazed chicken breast, served with Cocina's mango pico, arroz verde & a cup of soup

EL REY DEL MAR 22
Choice of grilled tuna, salmon, mahi mahi or tilapia, served with mojo de ajo, Latin stirGrille, arroz verde & a cup of soup

CHIPOTLE SHRIMP 18 GF
Sautéed Gulf shrimp, tossed in chipotle butter, served with rice, fresh pico de gallo & avocado slices

COCINA'S CARNE ASADA* 27
Grilled skirt steak cooked to temp, prepared fajita-style with grilled onions, guacamole, pico de gallo, Spanish rice & beans, served with guacamole and pico de gallo

ENCHILADAS MODERNAS

SPINACH & CHICKEN ENCHILADAS 16
Grilled chicken and sautéed spinach, wrapped in spinach-corn tortillas, served with an ensaladita and arroz verde

CRAB ENCHILADAS ROCIO 19
Fresh lump crab sautéed in a seafood salsa, topped with monterrey jack cheese and served with Spanish rice & an ensaladita

ENCHILADAS AL CARBON 16 GF
Mesquite grilled fajita beef, topped with ranchera salsa, served with serrano pico de gallo, Spanish rice & beans

ENCHILADAS SUIZAS 15 GF
Grilled chicken enchiladas topped with a creamy tomatillo sauce and sour cream, served with arroz verde and a cup of soup

BLUE CORN STACKED ENCHILADAS* 16 GF
Layers of blue corn tortillas, grilled chicken & melted cheese, topped with suizzas sauce and an over easy egg, served with Spanish rice and an ensaladita

VEGGIE-LICIOUS ENCHILADAS 14
Latin stirGrille veggies in spinach corn tortillas, served with an ensaladita and arroz verde

ROASTED PORK ENCHILADAS 15 GF
Shredded pork enchiladas, topped with tomatillo sauce and monterrey jack cheese, served with arroz verde and beans

ENCHILADAS DE POLLO CON MOLE 16 GF
Ranchera chicken enchiladas served with Oaxacan mole sauce, Spanish rice & beans

TACOS FAVORITOS

FISH TACOS 17 GF
Grilled or fried tilapia or mahi mahi, served in spinach corn tortillas with tomatillo sauce, arroz verde and a cup of soup

ANGELA'S GRILLED SHRIMP TACOS 18 GF
Mesquite grilled shrimp with roasted corn and zucchini slaw, served with arroz verde

SHREDDED BRISKET TACOS 15 GF
Three corn tortillas with shredded brisket, oven-roasted overnight, served with queso fresco and a cup of soup

ROASTED PORK TACOS 15 GF
Three soft corn tortillas with shredded pork, cilantro, queso fresco & avocado, served with a cup of soup

FILET TACOS AL CARBON* 17
Two filet tacos served with guacamole, pico de gallo, chili con queso, grilled lime wedges, Spanish rice & a cup of soup

GRILLED PLATTERS

MAMA'S GRILLED CHICKEN 18 GF
Mesquite grilled chicken breast, served with Latin stirGrille and arroz verde

CHICKEN MONICA 19
Grilled chicken breast smothered with monterrey jack cheese, spinach & mushrooms, served with arroz verde and an ensaladita

GRILLED PORK CHOP* 19 GF
10oz grilled center cut chop, served with a garlic butter sauce, house salad and your choice of grilled veggies, French fries, or a twice baked potato

CANTINA RIBS 24 GF
House-smoked baby back ribs, served with house-cut French fries or twice baked potato

CHAR-GRILLED RIBEYE* 27 GF
16oz grilled ribeye, served with grilled onions, house salad and your choice of house-cut French fries or a twice baked potato

* *Denotes menu items which may be prepared raw or undercooked, or contain an ingredient that is raw or undercooked.*

GF *Denotes menu items which do not contain gluten when prepared according to the standard recipe.*

WRAPS & BURGERS

CHICKEN CAESAR WRAP 13
Grilled or fried chicken, Romaine lettuce, Parmesan cheese & tomatoes, tossed in creamy Caesar dressing, then wrapped in a spinach wheat tortilla

BAJA VEGGIE WRAP 13
Grilled portabella mushrooms, roasted corn, black beans, red onions & Latin stirGrille, wrapped in a sundried tomato wheat tortilla

HAMBURGUESA QUESADILLA MEXICANA* 14
Large beef patty between two flour tortillas with lettuce, tomato, bacon, Chihuahua queso & chipotle mayonnaise, served with house-cut French fries

COCINA CHEESEBURGER* 14
Housemade half-pound burger, grilled and dressed with lettuce, tomato, onion, mustard & chipotle mayo, served with house-cut French fries or a twice baked potato

ADVISORY: There is a risk associated with consuming raw or undercooked foods such as meat, poultry or seafood products. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of illness and should eat items fully cooked. If unsure, consult your physician.

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FAJITAS

Served with Spanish rice and beans, green peppers, papas, guacamole, pico de gallo and tortillas. All fajita options are available gluten free if served without tortillas.

CHICKEN 19
BEEF* 22
COMBO* 21
RIBEYE* 24

JUMBO SHRIMP 24
BEEF & SHRIMP* 24
CHICKEN & SHRIMP 24

LATIN STIRGRILLE VEGGIES 16

TRES AMIGOS* 26
Shrimp, beef and chicken combination

FIESTA MIX GRILL FOR TWO* 42
Mesquite grilled beef & chicken fajitas, two mesquite grilled jumbo shrimp, two shrimp brochettes, chorizo & mesquite grilled baby back ribs

TEX-MEX BASICS

All Tex-Mex Basics are served with Spanish rice and beans

JUAN 14
Beef enchilada, beef tostada & beef taco

PEDRO 14
Cheese enchilada, chicken enchilada & chicken chile relleno

JORGE 14
Cheese enchilada, chicken enchilada & beef taco

PONCHO 15
Chicken enchilada, beef enchilada & tamale

JULIO 15
Chicken enchilada, beef taco, tamale & guacamole tostada

EL FEDERALE 15
Cheese enchilada, beef taco & a beef or chicken taco al carbon

PAPA'S BURRO SUPERIOR 16
Large overstuffed burrito with choice of fajita beef or fajita chicken

ENCHILADAS 14
Three to an order–your choice of any combination of the following: cheese, spinach, piccadillo beef of chicken

TAMALES CON PORK PICOSO 14
Three tamales, served in husks with chile con carne and queso fresco

TACOS 13 GF
Three hard or soft tacos, with choice of picadillo beef or fajita chicken (fajita beef add 2.50), served with pico de gallo

CHIMICHANGA DINNER 16
Overstuffed, lightly fried burrito, filled with fajita chicken or picadillo beef and topped with chile con queso

FLAUTAS MAURICIO 14
Three rolled crispy chicken tacos served with tomatillo-avocado salsa, sour cream & queso fresco over crisp greens

SIGNATURE DRINKS

MARGARITA DE LA CASA 8/14
Cocina's house margarita made with freshly squeezed lime juice. Served on the rocks or frozen

FROZEN POMEGRANATE MARGARITA 8/14
Our signature cocktail. Fresh squeezed lime juice, tequila blanco & pomegranate juice, frozen to perfection

FROZEN MOJITO 8/14
Our unique frozen version of this Cuban classic made with Cruzan Rum

EL CHANGO 10/15
Our house frozen margarita swirled with sangria and topped with a shot of Chambord

SPECIALTY MARGARITAS

SAUZA COCINARITA 10/16
The top shelf of all margaritas, made with Sauza Gold and Gran Gala. Available martini-style or on the rocks

100 AÑOS MARGARITA 10/16
Our top shelf kicked up a notch with 100 Años Reposado Tequila. Avalaible martini-style or on the rocks

SKINNY MARGARITA 10
A low calorie margarita served with tequila, fresh lime juice & a touch of Splenda. Served martini-style or on the rocks

CHAMPAGNE MARGARITA 12
Traditional margarita made with Patrón Silver Tequila & Cointreau, topped with champagne. Served martini-style

SPICY MARGARITA 10
Jalapeño-Infused Tequila, Gran Gala and fresh lime juice, garnished with a jalapeño slice. Served on the rocks

SPECIALTY COCKTAILS

SAZERAC 10
The official cocktail of New Orleans, made with Sazerac Rye Whiskey, Herbsaint & Peychaud's Bitters

CLYDE MAYES OLD FASHIONED 10
Traditional old fashioned, made with Clyde Mayes Whiskey and Luxardo cherries

MOUNTAIN BROOK MULE 10
Our version of the classic Moscow Mule, made with Absolut Vodka, house-made ginger syrup & fresh lime juice. Topped with champagne and served in a copper mug

HENDRICK'S ORLEANS 11
A refreshing creation of Hendrick's Gin, St. Germain, Lemon Juice & Reagan's Orange Bitters

MEXICAN SHOT & A BEER 9
Shot of 100 Años Reposado Tequila and a Tecate

ALABAMA SHOT & A BEER 9
Shot of Clyde Mayes Whiskey and a Good People IPA

HAPPY HOUR SPECIALS

Daily 2:30pm - 6:30pm

Sundays (ALL DAY - beginning at 9:30am)

WINE

Chardonnay
HANDCRAFT, California '14 – 6/24
SONOMA CUTRER, Sonoma Coast, CA '14 – 10/40
HEITZ CELLARS, Napa Valley, CA '13 – 13/52
JORDAN, Alexander Valley, CA '13 – 60
ROMBAUER, Napa Valley, CA '14 – 70

Sauvignon Blanc
WENTE, Livermore Valley, CA '13 – 7/28
KIM CRAWFORD, Marlborough, NZ '14 – 8/32
CAKEBREAD, Napa Valley, CA '14 – 11/44

Pinot Grigio
PLACIDO, Friuli, Italy '15 – 6/24
SANTA MARGHERITA, Venezzia, Italy '14 – 10/40

Sparkling/Riesling/Blends
MUMM NAPA CHAMPAGNE, Napa NV – 10
SCHRAMSBERG "BLANC DE BLANC", Napa NV – 65
VUEVE CLIQUOT, Champagne, France NV – 90
ACROBAT ROSÉ, Willamette Valley, OR '15 – 7/28
HEINZ EIFFEL KABINETT, Mosel, Germany '14 – 7/28

Pinot Noir
MEIOMI, Sonoma Coast, CA '14 – 8/32
ARGYLE, Willamette Valley, OR '14 – 9/36
KEN WRIGHT, Willamette Valley, OR '13 – 13/52

Cabernet Sauvignon
HANDCRAFT, California '13 – 6/24
FUSE, Napa Valley, CA '11 – 8/32
JUSTIN VINEYARDS, Paso Robles, CA '13 – 12/48
JORDAN, Alexander Valley, CA '11 – 100
SILVER OAK, Alexander Valley, CA '11 – 135

Merlot
STERLING, Napa Valley, CA '13 – 8/32
MERRYVALE, Napa Valley, CA '14 – 70

Other Reds
PRISONER, Napa Valley, CA '14 – 15/60
ROSENBLUM ZINFANDEL, Lodi, CA '12 – 8/32
BROQUEL MALBEC, Mendoza, Argentina '12 – 7/28

BEER

Domestic 3.75
Budweiser
Bud light
Coors Light
Michelob Ultra
Miller Lite
Blue Moon
Buckler (Non-Alcoholic)

Import 4.75
Corona
Corona light
XX Amber
XX Lager
Negra Modelo
Modelo Especial
Tecate
Pacifico
Sol
Victoria
Stella Artois

Craft/Local 6
Avondale Battle Field IPA
New Belgium Fat Tire
Good People IPA
Good People Pale Ale
Trimtab IPA
Avondale Sprint St. Saison $12

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Large parties of 8 or more guests are subject to addition of 20% gratuity.

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